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# HOME FOOD PRESERVATION Program for 1946

June 1, 1946

**BATTLE STATIONS!** Back into action must go the 25 million housewives who put up more than four billion jars of food in one war year!

**MILLIONS OF NEW RECRUITS** are needed to reach this year's goal: To preserve more food than ever before at home and in community food preservation centers in order to meet unprecedented demands for food.

**FAMINE** threatens the lives of hundreds of millions of people. Former President Hoover and others say the crisis will not be passed before the harvests of 1947. We shall continue to share a large part of our wheat and some of our other foods for at least another year. World food stocks per person have seldom been lower than they are right now. During this growing season we must rebuild our stock-piles for another hard winter and spring. In view of the critical needs for food in the world, the ever-present uncertainty of growing weather, the continued heavy consumer demand in this country, and the processing and transportation difficulties of the reconversion period, we must take advantage of every opportunity this growing season offers to add to our food stocks.

**"FOOD INSURANCE"** is needed this year. Needs for food are enormous and the processing industry is laboring under many difficulties and uncertainties. A vast amount of food preserved at home or in community centers is necessary in order to make available other food supplies to insure against starvation in other lands and short supplies here at home.

**SOUND NATIONAL POLICY** is, in this case, **SOUND HOUSEHOLD ECONOMICS.** Wheat will be scarce for months to come, meaning less bread and cereals with our daily meals. To safeguard our diets, we shall need more of other foods. We shall eat more vegetables this year to replace some of the food values and "filling" quality of the wheat that goes abroad.

Although it is too early for accurate predictions, prospects are for a good fruit and vegetable crop this season. There will be adequate supplies of glass jars, jar rings, and closures. The supply of pressure canners has been steadily increasing. Only sugar, among all food preservation materials, will continue to be relatively scarce.

**IN SHORT:** We have the raw materials. The need is almost unlimited. The way is clear for the greatest season of **HOME FOOD PRESERVATION** in history!

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### Timing

Food preservation will be pushed vigorously throughout the growing season -- as long as there is fresh food to preserve or store. During the month of July, extra efforts will be made by press, radio, advertising, and in other ways to encourage the greatest possible number of families to participate.

### Organization and Leadership

The food preservation program has operated successfully throughout the war and no major changes in method and organization are necessary this year. The Department of Agriculture will, as in the past, provide numerous services, information on methods, and national leadership for the program. The State Agricultural Extension Services will continue to provide State and local leadership -- supplying "how-to-do-it" information, assisting with local organization work, and so on. Home economics teachers, other home economists, and various organizations and groups have taken active parts in past programs and will continue to do so. The success of previous campaigns in different communities has been assured by teamwork of: Victory Garden committees, nutrition committees, civic clubs, garden clubs, luncheon clubs, women's clubs, youth organizations, parent-teacher associations, and others. State and local leaders in the food preservation program will make full use of these active and powerful allies.

### Community Activities

To insure a good home food preservation program in a community there are many jobs to be done -- a job for everyone. Every type of organized group and every individual can find a way to help.

First need is for LEADERSHIP; in addition to the spadework of the Extension Service, leadership of local citizens is essential in developing community-wide plans, obtaining publicity, coordinating efforts of various groups, enlisting support of organizations, arranging sponsorship and operation of community food preservation centers, distributing information and instructions, and keeping the program running in high gear.

Second need is for PUBLICITY, which takes many forms -- radio talks, canning news and advice in the papers, public meetings, circulars for house-to-house distribution, posters for public display, special features such as a "canning caravan", information booths in stores and other public places, talks before luncheon clubs, sponsored advertisements, inclusion of canning information in regular food advertising, announcements in the churches, schools, and motion picture theaters, and numerous other ideas.

Third need is for FULL USE OF EVERY COMMUNITY FOOD PRESERVATION CENTER. They did a fine job during the war; communities that have not arranged for full-scale operation of these centers this year should start right away.

Fourth need is for TRAINED VOLUNTEERS to assist in supervision, instruction, and other necessary help on community projects and to groups of persons who wish to can at home.



These are the most important jobs; an active community program will bring others to the fore.

### Themes and Appeals

Points to stress in the national campaign and to put into action in State and local programs are:

1. Can, preserve, and store as much as possible from Victory Gardens. Make your garden serve you all year.
2. When markets feature abundant supplies of locally-grown, good quality produce, suitable for home preservation, take advantage of the opportunity to build up food stocks for next winter.
3. Lay in supplies of containers and equipment early, to enable manufacturers to gage demand.
4. Conserve your sugar for canning purposes (see "SUGAR" below). Follow the wartime rule of 1 pound of sugar to 4 quarts of finished fruit.
5. Use only safe, tested methods, backed by scientific research. Take no chances on accidents, spoilage, unnecessary loss of food value. Study methods recommended for different foods; get competent advice. Consider freezing, pickling, brining, drying, and storing, as well as canning, for different types of produce.
6. Organize community food preservation centers. Locate them where they will best serve the community, and give them full publicity.
7. Can foods under trained supervision at canning centers for school lunch programs, for charitable institutions, and for relief purposes.

### Some Facts on Supplies and Equipment

GLASS JARS AND CLOSURES are expected to be sufficient to meet home canning needs for the current season. Closures should be purchased early to enable manufacturers to anticipate production needs. JAR RINGS are expected to be of better quality than in the last few years, as some natural rubber can now be used.

TIN CANS for home and community canning will be available insofar as materials permit. Orders should be placed early, because of uncertainties of transportation and other factors.

PRESSURE CANNERS are being produced at a higher rate than during the war. Some manufacturers are planning to continue in production after July 1 if demand warrants. Manufacturers cannot guarantee that all orders will be filled, however.

SUGAR FOR CANNING is being made available this year through the validation of two special stamps in Ration Book No. 4 (and in the special ration books now

being issued to veterans and infants and as replacements for lost books). First of the two stamps (Spare Stamp 9) was validated on March 11 and can be used for purchase of 5 pounds of canning sugar through October 31. Current information on the validation of sugar stamps will be available in grocery stores, in the papers, on the radio, and from district OPA offices. Consumers should be urged to budget carefully the use of sugar made available by these two stamps, because supplies are still short.

#### For Further Information

"HOW-TO-DO-IT" information on HOME FOOD PRESERVATION can be secured from the U. S. Department of Agriculture, Washington 25, D.C. In the States it may be obtained from the State Extension Services and State agricultural colleges, and in the counties from home demonstration agents or county agricultural agents.

Information on COMMUNITY FOOD PRESERVATION CENTERS -- including their location -- is available from the Washington and State offices of the Production and Marketing Administration of the U. S. Department of Agriculture, from the vocational divisions of State departments of education, and from State Extension Services. A descriptive leaflet, "The 1946 Community Food Preservation Program," is available from the same sources.

PUBLICATIONS ON HOME FOOD PRESERVATION available for distribution in quantities from the Office of Information, U.S. Department of Agriculture, Washington 25, D.C., include the following:

Home Canning of Fruits and Vegetables	AWI-93
Home Canning of Meat	AWI-110
Take Care of Pressure Canners	AWI-65
Pickle and Relish Recipes	AWI-103
Home Freezing of Fruits and Vegetables	AIS-48
Freezing Meat and Poultry Products for Home Use	AWI-75
Curing Pork Country Style	AWI-108
Oven Drying	AWI-59
Home Storage of Fruits and Vegetables	FB-1939

POSTER ("AM I PROUD!"), size 18-3/8 x 26 inches, in color, suitable for display in stores, market places, and other public places, may be ordered from USDA.

MOTION PICTURES that may be borrowed from State film libraries or bought through the Motion Picture Service, USDA, Washington, include: "Canning the Victory Crop" and "Freezing Fruits and Vegetables" (each two reels, 16mm., sound, natural color).